

GrassRootes

RESTAURANT WEEK 2026

THREE COURSE MEAL - \$50 PER PERSON

STARTERS

CAESAR SALAD - WEDGE SALAD

NEW ENGLAND CLAM CHOWDER

FRIED GREEN TOMATOES

with pimento cheese & balsamic drizzle

AHI TUNA NACHOS

*Sushi grade Ahi tuna over our homemade wonton chips.
Topped with purple cabbage, fresh jalapeños, Sriracha aioli & wasabi mayo.*

BANG BANG SHRIMP

Crispy fried shrimp tossed in a creamy, spicy sweet chili sauce.

CRISPY BRUSSEL SPROUTS

Balsamic reduction, white truffle oil & shredded Parmesan.

ENTREES

SLOW ROASTED PORK BELLY

With rosemary gravy, creamy mashed potatoes & garlic butter green beans.

SURF & TURF

*Steak with Garlic herb shrimp.
Served with creamy mashed potatoes & garlic butter green beans.*

SEAFOOD PASTA

Shrimp, Mussels & Clams. Served over a bed of fresh spaghetti and house made garlic Parmesan cream sauce.

VEGETARIAN GNOCCHI (\$35 OPTION)

Gnocchi in a butternut squash & sage cream sauce. Topped with shredded Parmesan.

GRAND SMOTHERED POULET

*Chicken in a deep gravy sauce, smothered with mushrooms, sautéed onions & gravy.
Served with creamy mashed potatoes & garlic butter green beans.*

DESSERTS

SALTED CARAMEL CHEESECAKE

TRIPLE LAYER CHOCOLATE CAKE